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DORY STABBED BY SWORDFISH.

Perilous Experience of Men of Sch. Waldo L. Stream.

It is not a very pleasant sensation to be sitting in a dory and all of a sudden to see a big swordfish ram his sword through the side of your craft and threaten to tip you over. Andrew Strickland and James Olsen, members of the crew of the fishing schooner Waldo L. Stream, were the central figures in a little incident of this kind last Wednesday. They reported their adventure on reaching Portland, Friday noon.

Three weeks ago the Waldo L. Stream under the command of Capt. Frank Stream sailed away from there. She went to Brown's bank and put in the time fishing there, trawling for halibut of course. Last Wednesday Strickland and Olsen were out in their dory attending to their lines. The water was calm and there was not a suggestion of trouble in the air. All at once the dorsal fin of a swordfish was seen cutting the water, then there was a sharp rap, the sound of splintering wood and about two feet of swordfish sword was sticking through the side of the dory in which were the two men.

They did not get excited; such a thing would never do with a fish weighing perhaps 200 pounds tied to your craft by part of his own body. The boat began to leak and the two men decided that something must be done at once. It would not do to break off the sword for that would split the side of the boat and let in more water.

A third of a mile away in another dory were Peter Lake and Albert Swansen, other members of the Stream's crew. Strickland and Olsen raised one of their oars and waved it as a signal. The other two men saw it, grabbed their oars, and started in hot haste for the two in distress. As Strickland afterward described they fairly seemed to fly over the water.

When help arrived, the rest was a comparatively simple matter. A rope was passed around the body of the swordfish and he was held firm by this until the head and sword could be cut off. Then both dories returned to the schooner. Here the sword was cut out of the side of the dory and repairs made. The charge of the swordfish was explained on the ground that the big fellow had seen the bait and in trying to grab it pierced the side of the boat.

ATTACKED BY SHARK.

Monster Larger Than Their Dory Seized Gunwale.

The fishing schooner Topsail Girl arrived at Portland yesterday and two of the men, William Goodwin and Edward Daggett, told of an exciting experience off the Roseway banks. They were fishing in a dory, when a monster shark made a sudden rush and seized the gunwale of the boat.

They fought for their lives and at last killed the shark, but not until they were nearly tired out. The shark was of the man-eating kind and longer than their dory.

Swordfish at Louisburg, C. B.

Quite a large number of swordfish were landed at Louisburg, C. B., last week by the several boats and schooners engaged in the business and shipped to American markets. This is a new branch of the fisheries on this coast and promises to be a very remunerative one. Last week six schooners engaged in the trade operated from port and all trade reported fair catches, one schooner landing one which tipped the scale at 545 pounds and was claimed to be the largest landed in Nova Scotia. As yet practically the whole catch is shipped to the American markets where it demands a high price, being much more in favor than halibut which its flesh closely resembles. Swordfish finds very little demand in the markets of Canada, not nearly sufficient to take care of the supply which may be partly accounted for by its never having been properly advertised or placed before the people as an enticing article of food.

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FOUND SWORDFISH PLENTY.

Capt. Shea Divided Good Fortune With Two Other Skippers.

Capt. John Shea completed his last swordfishing trip of the season in sch. Stranger yesterday, landing 31 swordfish at Boston, which he caught under difficulties that earlier in the season might not have been surmounted. Capt. Shea took his schooner, the Stranger, to Georges, 120 miles from Highland light.

There was a thick fog, but chance brought a big swordfish within sight of the man at the masthead, and within half an hour it had been captured. It weighed 400 pounds. This was taken as a good omen and Capt. Shea decided to remain in the vicinity.

As the fog was still thick a dory was put over the side to mark the place and then came another difficulty. Swordfishermen do not carry dory anchors, but one was rigged up, and the dory cast off with a light in her. The ruse to attract the fish was successful, and four more big fish were taken, and on the next day in spite of the fog more were added.

Then Capt. Thomas Frost of sch. Esther Gray came along. He had been unsuccessful further eastward, and Capt. Shea with a fisherman's willingness to share his good fortune with his fellows, told Capt. Frost that there were fish in the vicinity. Capt. Frost accepted the advice to stay and as a result made the catch he brought to Boston last week. Capt. Shea's luck did not desert him, and he added several more fish to those he had in the hold before another swordfisherman came along.

This was Capt. Maurice Lubec, who also arrived at Boston with his last catch last week. Capt. Shea explained the situation to him, and gave him the same advice he had given Capt. Frost, and the three captains fished together for several days with good success. Capt. Lubec leaving the grounds when he had taken enough fish to make his stock for the season a good one. By following the advice of Capt. Shea, and sticking to that vicinity he got fish enough to stock well above \$1000, and Capt. Frost stocked about \$700.

Capt. Shea had not had very good luck early in the season, and he remained until he was sure that his last trip would make up for his early lack of success, and with the 31 swordfish well iced down he left the grounds Saturday, with the thick fog still hanging over the ocean. His fish averaged in weight about 300 pounds, which will bring his stock between \$1200 and \$1400 and his stock for the season up to \$5000, and as each of the crew has already had \$170 for the first three trips, and will have in the vicinity of \$80 for this one, the season will have proved a good one for them.

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Codfish Sales.

The fare of salt fish of sch. Edith M. Prior was sold to William F. Moore & Co.

The fare of sch. Raymah was sold to Davis Bros.

The fare of sch. Morning Star was sold to the Cunningham & Thompson Company.

Good Halibut Yield.

An exchange says that over 35,000,000 lbs. of halibut, was taken out of the waters of Hecate Straits, Prince Charlotte Sound, and on the west coasts of Vancouver Island last year.

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Will Command Sch. Richard.

Capt. Lovell J. Hodgdon, who was one of the leading fish killers sailing out of this port, and who has been engaged in various work the last 10 years on shore left today as master of the fine sch. Richard, on a shacking trip with 22 men. Capt. Hodgdon, when he went was into the game catching fish, and doubtless will be heard from again when he returns loaded as his many friends hope he will.

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RED FUNGUS GROWTH ON SALT CODFISH

Due to Combination of Heated Air and Moisture.

To the Editor of the Times:—Red fungus growth on salt codfish is brought about through the decomposing action of a ferment which takes place anywhere and everywhere on the surface of the globe where heat and moisture are combined. In Cuba, the rainy season is followed by the so-called dry season, which in reality is the hot moist air season when vegetation thrives and fruits ripen and decompose. It is during this heated moist air season that the fungus growth of different colors appear on food products, on codfish red, on smoked hams and cheese green, on bread dark blue, and on other food products different colors, according to the nature of the products. The more heated moist air, the more fungus growth, anywhere and everywhere on the surface of the earth.

Albumen is one of the quickest known substances to decompose or separate into its constituent parts. Our heavy salted or pickle cured codfish contains a large percentage of water. Salt attracts heat, and when the temperature is up in the 90's, the water becomes heated and a gentle boiling takes place which starts a fermentation or a decomposition of the natural glutinous or albuminous matter or nutritive properties of the codfish. Decomposition is not necessarily putrefaction, which is decomposition when it is accompanied by an offensive odor.

When an antiseptic such as a boric acid compound or benzoate of soda is applied to salt codfish, it unites with the glutinous or albuminous matter naturally contained in abundance by codfish and forms a new composition which is not susceptible of the decomposing action of a ferment.

In the spring of 1909 the ruling of the secretaries of the treasury, agriculture and commerce and labor, (which followed the Remsen board decision) that packers of food products might use as much benzoate of soda as they pleased under certain conditions, which were that instructions of some kind, which up to this time have not been defined by the national or any state pure food authorities, for removing the benzoate of soda should be printed on the labels or coverings of the food products, practically settled the saltfish question for a long time.

There are several formulas in operation for removing the preservative from salt fish, all of which originated with the fish packers themselves. Some of the packers who were thoroughly satisfied that the decision of the Remsen board was a wise decision

and that the ruling of the secretaries of the treasury, agriculture and commerce and labor was a fair and just ruling, use only a few words in the formula and do not mention the quantity of water to be used on a pound of codfish, while others use many words and much water. It is a pleasant and perfectly proper "go as you please" arrangement, nobody here knowing or caring whether salt codfish would, if they gave it a chance, which nobody need do, turn red, blue, green, brown, or yellow, as the matter was settled for a long time to come by the action of the three secretaries, in the spring of 1909, who with full authority, so amended the rules and regulations for enforcing the national pure food law as to permit the use of benzoate of soda under certain conditions, one of the most important of which was strict conformity with regulation 17, circular 21, which relates to the proper branding or labeling of the goods.

Much has recently been said regarding cleanliness and sanitary precautions which is good, very good, but much, very much, has been done in that direction by our packers during the past two years. No doubt more can be done, but after it is done, the fact will still remain that fermentation or decomposition will continue. As a test if codfish right out of the water alive and flipping, in November, December, January, February or March, should be split, washed and salted heavily on board of a vessel into a r/w iron-bound cask and the cask filled with very strong brine, and headed and coopered tightly, landed on shore and then shipped to Kansas, Missouri or any other state where the temperature gets up into the 90's, and

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the fish taken out of the cask in February or March or even earlier, and pressed in a kench and then dried just as fish are dried here in Gloucester, pink spots will appear, "in the month of June, upon the split or face surface of the fish, which will gradually extend, and, in July or August the surface will be completely covered with a deep red, slimy, filthy matter which is the decomposed and putrescent animal (albuminous) matter and the decayed and rotten fungus or vegetable growth.

In order to have a cleansing or sterilizing process made germ proof as far as salt codfish is concerned, it will be necessary to extend that process all along the line, freight stations, cars, wholesale and retail stores, cellars and pantries, which would be an impossibility.

STUDENT.

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BOSTON'S FISH INDUSTRY.

Chamber of Commerce to Consider Important Phases.

The first autumn meeting of the Boston chamber of commerce assembly today will be devoted to a symposium on the various important phases in the current-outlook in Boston's fish industry. In this connection the official announcement says: "Boston is the largest fresh fish market in the United States. There is only one larger in the world, that of Grimsby, Eng. More than 125,000,000 pounds of fish, exclusive of shell fish, aggregating in value over \$6,000,000 are handled annually through the Boston market. Over 325 vessels, representing an investment of more than \$3,000,000, disposed of their catches here.

"Fresh fish is distributed from this city to points as far west as Salt Lake City, as far south as New Orleans, and as far north as Nova Scotia, and cured fish is shipped throughout the country. The industry is estimated to employ 6500 men indirectly several times that number.

"Average expenditures annually by a fishing vessel for outfit, supplies and incidental repairs are \$14,000, which aggregate for all vessels employed in the industry \$455,000. A large part of this sum is expended in Boston and practically all of it within the state of Massachusetts. In addition, further large sums are spent incidentally for ice, boxes, general supplies and similar articles, the amount of which it is impossible to calculate. The industry is owned and controlled locally, and is one of the most democratic as well as one of the oldest industries in which Boston is pre-eminent."

MUST EAT FISH, NOT MEAT.

English Statesman Makes Argument for the Former.

Sir James Clifton-Browne cheered up Billington Market in London recently from end to end by his recent arguments as to why John Bull should take up a fish diet.

Now a Scottish genius has developed that eminent physician's theory by demonstrating how Great Britain can support itself and obliterate the necessity of importing foodstuffs.

He asks the British people to abjure the "good roast beef of Old England" and order seafood whenever they face a menu.

"In catching fish," he explains, "we are adding to the food supply of the country; in raising cattle, we are taking away from it. The land that would feed one person on flesh food would feed five on bread, and the more the people take to fish as food, the greater will be the area of land liberated for the better economic uses. The total area of the British Isles is, roughly, 78,000,000 acres, and of that area about 40,000,000 are capable of producing grain.

"The present average yield per acre is about 34 bushels, but presuming that it is the most suitable land which is at present devoted to cereals, we may make a generous deduction and put the average yield of the larger area at 20 bushels to the acre.

This would give a total of 800,000,000 bushels, 64,000,000 pounds, or four pounds of grain, equal to at least five pounds of bread, per day to every man, woman and child in the United Kingdom.

"So that if we could bring ourselves to use fish instead of flesh, the question of the food supply would be solved. Either in peace or war Great Britain would support herself."

The adoption of the plan would sweep away about 85 per cent. of the political argument of free traders and tariff reformers.

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FISH PRICES KEPT WELL UP.

Although 15 Vessels Were at T Wharf This Morning.

Fifteen vessels are reported at T wharf today, so that the receipts show an improvement over the past few days. Prices, however, are lower, for receipts are greater but not of sufficient size to send quotations down to low water mark.

While prices are somewhat lower as naturally expected by the number of vessels in port, they must be considered firm for cod is quoted at \$6 to \$7 and haddock \$3.25 to \$4 per cwt., while other ground fish are likewise high. One trip of swordfish is selling at \$17.60 per cwt., which is a high price for this article which a few years ago was looked upon as of little commercial value.

As squid is reported to have struck in at South shore points, vessels will not be delayed so long in port as they have been, so that receipts of fish will be larger in the near future.

The fares and prices in detail are as follows:

Boston Arrivals.

Sch. Marion, 5000 pollock.
Sch. Olive F. Hutchins, 20,000 haddock, 1200 cod, 1500 hake.
Sch. Athena, 7000 haddock, 4000 cod.
Sch. Washakie, 16,000 haddock, 2000 cod, 3000 hake.
Sch. Fannie Belle Atwood, 40,000 haddock, 3000 cod, 3000 hake.
Sch. John J. Fallon, 28,000 haddock, 2000 cod, 4000 hake.
Sch. Harvester, 4000 haddock, 10,000 cod, 4000 hake.
Sch. Arbitrator, 8000 haddock, 9000 cod, 4000 hake, 5000 pollock.
Sch. Benjamin P. Phillips, 40,000 haddock, 1000 cod, 4000 hake.
Sch. Louise R. Silva, 7000 haddock, 2000 cod, 2500 hake.
Sch. Gladys and Nellie, 26,000 haddock, 2000 cod, 2000 hake.
Sch. Flora J. Sears, 20,000 haddock, 10,000 cod.
Sch. Hortense, 7000 haddock, 4090 cod.
Sch. Ethel B. Penney, 8000 haddock, 2000 cod, 3000 hake.
Sch. Motor, 26 swordfish.
Haddock, \$3.25 to \$4 per cwt.; cod, \$6 to \$7; hake, \$4 to \$4.50; cusk, \$3; pollock, \$4 to \$4.75; swordfish, \$17.60.

102,000 POUNDS OF HALIBUT.

New England Fish Co. Has Made Big Purchases at Portland.

The Portland Daily Press says: Probably what is a record for such a short time, has been made by C. H. Hardy, agent of the New England Fish Co., who has an office there. Since last Friday he has purchased 102,000 pounds of halibut, probably the largest amount secured by one firm in that city in such a short space of time in the history of the port. In that time he has purchased the following fares: Sch. Agnes, 7000 pounds; sch. Waldo L. Stream, 32,000 pounds; sch. Margaret, 24,000 pounds; and sch. Selma, 39,000 pounds. The average price paid has been about 10 cents a pound so that the purchase of the fish represented an outlay of \$10,000. The fish were boxed at the establishment of F. S. Willard and shipped by rail from Portland to this city.

In addition to the large amount of halibut, the schooners also brought good quantities of shack fish. But this was only 14,000. That on the Stream was bought at Portland, for F. S. Willard secured this. The rest of the salt fish was taken home to this city to be sold here.

LARGE FISHING STATIONS.

Planned in British Columbia and Alaska for World's Supply.

Two of the largest fishing stations in the world are to be established at Ketchikan, Prince of Wales Island, Alaska, and Prince Rupert, B. C., terminals Grand Trunk Pacific railway. The purpose is to supply the world's demand for halibut, rock cod, black cod and salmon, shipped fresh on ice.

The project is the result of a visit paid to the northern waters last month by Sir George Doughty, a member of Parliament for Grimsby, and head of the biggest fishing corporation in England. The Ketchikan station will be operated by New York, Boston and Tacoma money.

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ONLY ONE FISH TRIP HERE TODAY

Sch. Romance Brings 80,000 Lbs. from Shacking Trip.

Receipts of fish at this port this morning were but a single fare, sch. Romance from a shacking trip with 40,000 pounds each of fresh and salt fish, being the only arrival.

These are unusually small receipts for this season, and it is at this time when a number of vessels arrived from second salt trips, but owing to a scarcity of bait on the ground, their trips are being prolonged.

Most of the in and off shore fleets are now marketing their fish at Boston, which place seems to be able to handle the entire receipts that are being landed.

Today's arrivals and receipts in detail are:

Today's Arrivals and Receipts.

Sch. Romance, Western Bank, 40,000 lbs. salt fish, 40,000 fresh fish.
Sch. Selma, via Boston.

Vessels Sailed.

Sch. Belbina P. Domingoes, haddock-ing.
Sch. Matkeesett, haddocking.
Sch. Clara G. Silva, haddocking.
Sch. Mary E. Cooney, haddocking.
Sch. Ida M. Silva, haddocking.
Sch. Edith J. Silveria, haddocking.
Sch. Senator Saulsbury, Eastern deck handlining.
Sch. Eglantine, drifting.
Sch. Galatea, drifting.
Sch. Wm. H. Moody, Georges.
Sch. Juno, halibuting.
Sch. Selma, halibuting.
Sch. Almeida, pollocking.
Sch. Reliance, shore.
Sch. Emily Sears, shore.
Sch. Lafayette, shore.
Sch. Mettacommet, shore.

Today's Fish Market.

Handline Georges cod, large, \$4 per cwt.; medium, \$3.50.
Trawl Georges cod, large, \$3.75 per cwt.; medium, \$3.25.
Trawl bank cod, large, \$3.35 per cwt.; medium, \$3.
Drift Georges cod, large, \$3.75 per cwt.; medium, \$3.50.
Outside sales of Bank cod, \$3.75 for large and \$3.50 for medium.
Salt cusk, large, \$2.50 per cwt.; medium, \$2.
Salt haddock, \$1.25 per cwt.
Salt hake, \$1.25 per cwt.
Salt pollock, \$1.25 per cwt.
Dory handline cod, large, \$3.75 per cwt.; medium, \$3.50.
Splitting prices for fresh fish:
Western cod, large, \$2.25 per cwt.; medium, \$1.75.
Eastern cod, large, \$1.90 per cwt.; medium, \$1.55; snappers, 60 cts.
Western Bank cod, large, \$2.12 1-2 per cwt.; medium, \$1.65.
Cusk, large, \$1.65 per cwt.; medium, \$1.25; snappers, 50 cents.
Haddock, \$1.10 per cwt.; hake, \$1.10 per cwt.; dressed pollock, 75 cts. per cwt.; round pollock, 70 cts. per cwt.

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PORTLAND FISH NOTES.

Swordfishing Season.

Practically all of the Portland fishing fleet has now returned to Portland after a season spent in hunting for swordfish. On the whole it has been a fair year and most of the fleet have stocked good sums. Among the craft now there are the schs. Angie B. Watson, Albert W. Black, Topsail Girl, Katie L. Palmer, Lochinvar, Watauga and others.

Seiners at Sydney.

A number of American fishing vessels arrived at Sydney, C. B., on Saturday last for stores, among them were some six seiners, who were hunting the mackemel schools and had just come from North bay in search of these elusive fish.

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Yarmouth, N. S., Fish Trap Had Good Season.

The Yarmouth county, N. S., fish traps last spring stocked enough to make more than good for the time and expense. There were three of them and the highest gross stock was near \$3,000. The lowest came out a little better than square.

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SCH. SELMA STOCKED \$4,776.

Crew Shared \$145.76 Each on Recent Halibut Trip.

Sch. Selma, Capt. Charles Colson, of the fresh halibut fleet arrived here yesterday via Portland, where her fish were sold, which realized a fine stock of \$4,776, while the crew each, shared \$145.76. This is one of the largest halibut trips made this season and the second largest share for the crew while the time absent was but three weeks.

Capt. Colson has been very fortunate this season in the halibut fishery, having stocked since January, rising \$22,000 and the crew has shared \$622 each. Such a record as this in the halibut fishery for eight months has seldom been surpassed much less equalled.

Newfoundland Fishing Notes.

Capt. Fitzpatrick who returned a few days ago to St. John's, N. F., from the West Coast says there have been no reports from the Straits fishery since last trip. This season of the year is harvest time for the Bonne Bay boats on the grounds off Rocky Harbor, but this year there is hardly any fish caught there. The fishermen cannot understand this good fish bank failing. Capt. Frank Carter, who has been buying fish at Bonne Bay for American firms the last seven or eight years, had to return to Gloucester, as there was no fish to be bought. At Channel, Basque, Rose Blanche, Burgeo, and Ramea the fishermen are doing better at the present time than they have for many years and there is no scarcity of bait, while east of Ramea islands down the coast fish is very scarce amongst the shoremen. At Cape St. Mary's, Cape Pine and the Southern Shore there is absolutely no fish, while excellent weather prevails. There is also an abundance of bait. Most of the banking fleet has gone to the Labrador, Messrs. Hollett, the renowned fish killers, have only landed 400 and 300 respectively. Capt. Thomas going all around the island for his trip. No doubt they will pick up another such quantity on the Labrador trip.

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Herring Bait.

The shore boats landed last night about 60 barrels of herring which was disposed of for bait by Capt. William McDonald at \$2.50 per barrel. This is the first herring of any consequence that has been taken here since the first of September.

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BOSTON MEN TALKED FISHERIES.

Subject at Annual Dinner of Chamber of Commerce Yesterday.

Several Speakers Gave Interesting Statistics of Growth of Business.

"Boston's oldest industry, the fish business," was the subject of a discussion by the Boston Chamber of Commerce at the autumnal meeting yesterday, but fish was an unknown quantity in the luncheon menu served.

About 90 members of the chamber were present, among them being many of the leading men in the fish business in Boston.

Hon. Charles S. Hamlin, who presided, in opening, said the discussion of this subject at this time was of unusual importance in view of the recent decision of the Hague tribunal.

Leonard A. Treat the First Speaker.

Leonard A. Treat, the first speaker introduced by the chairman, spoke in part as follows:

"The beginnings of the fish business were the beginnings of the Massachusetts Bay and Plymouth colonies. No sooner had the early colonial settlers arrived in these waters than there sprang up the business of catching fish for home consumption, soon followed by a development of a cod fishery that looked to England and the Continent for a market for its product—salt cod.

"The history of our early colonial times is the history, too, of the cod-fish business. It was the development of that fishery that gave our forefathers their first foreign commerce,

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and ever since the seventeenth century the fisheries of New England have invariably been one of the largest if not the largest source of revenue. The entire product of the New England fisheries was more than \$14,000,000 in 1905.

"The business push of the early New England colonists developed the cod fisheries to the extent that the mother country could not handle the entire product. The West Indies Islands had been settled largely by Roman Catholics. They could furnish sugar and molasses; our people could furnish dry cod, salted mackerel and herring, smoked herrings, etc. Naturally, there sprang up a barter trade with these islands, which continued with varying success until as late as the abrogation of the reciprocity treaty.

In 1884, when the English provinces, who had previously developed fisheries of nearly equal magnitude with our own, were enabled by the abrogation to control, practically, the whole of the West Indies trade.

"In 1870, when the reciprocity treaty between the United States and Canada was enacted, the New England fisheries were ninety per cent. salt fish. But about that date, the fresh fish business began to grow, gradually at first, but with the increased facilities of transportation and improved processes of refrigeration there has come a development of the fresh fish business of great magnitude.

"It occurred to a New England Yankee that if the skin were removed from the codfish and the larger bones taken out he would have a product, that would be more desirable to the average housewife. He met with very meagre success; but from that start, there has come a change that has revolutionized the whole salt codfish industry. For today all the fish—codfish, hake cusk, haddock, pollock—marketed in the United States, more than ninety per cent. is marketed boneless.

"This change has never come to foreign trade. Newfoundland with her Mediterranean and South American trade, Nova Scotia with her West Indies and South American trade, have never changed their style. Their fish are marketed today in those countries, as they were centuries ago.

"For our codfish and often fish from which boneless fish is made we depend most largely upon the American fleet. For mackerel and herring we look to the British provinces. The imports of these goods for the year 1909 into the United States (mostly from Europe) was 123,540,496 pounds.

"With one hand we reach to Norway and bring you back the fanciest of salted mackerel. With the other hand we reach across the country to Alaska for the juiciest and reddest of salmon."

C. K. Sullivan Describes Boston Fish Business.

C. K. Sullivan, the second speaker was introduced as one who had given his life to the fish business. He said among other things:

"A Boston paper last Saturday had an able article on the Hague decision, but it only told what Gloucester thought of it, as though Boston had no interest in the matter. Now I find that Boston had last year 113 fishing vessels, and the rest of Massachusetts outside of Gloucester 72. Gloucester had 245 vessels. But last year 325 vessels landed their cargoes of fish in Boston, so that some of the vessels registered from Gloucester do their business here.

"In 1870 the fish business in Boston was located on Commercial wharf. In 1884 the growth of the business forced it to T Wharf, and it is soon to move to larger quarters. Out of the vessels at T wharf last year 100,000,000 pounds of fish were landed. About 12,000,000 pounds were brought across the continent, and with other entries Boston wholesalers handled last year 175,000,000 pounds of fish, valued at not less than \$6,000,000. Through the Fish Exchange only two years old, \$1,650,000 was paid last year." He stated that one schooner of large size came into T wharf yesterday which since January 17 last had landed there \$41,500 worth of fish. The 21 men of the crew had divided \$900 each for their shares of the profits.

Continuing, among other statements, Mr. Sullivan said that yesterday a vessel arrived at Provincetown which had lost 43 tubs of trawls, each tub having six lines of about 300 feet long through the work of dogfish.

The beam trawl fishery was also described and its restrictions told of, as was the methods of sale used by the captains of the fishing vessels, and the basis on which the crews of the vessels are paid.

In speaking of the decline of the mackerel fishing he referred to the efforts of the United States fisheries commission vessel Grampus to trace the mackerel in their migrations,

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"When the fishermen lost the mackerel last year and turned back the Grampus turned back, too," said he, and declared he felt she ought to have kept on and have tried the old fishing grounds to see if they could not be relocated.

Edwin D. Mead Congratulated Members on Hague Decision.

Edwin D. Mead, the last speaker, said he was greatly interested in the coming meeting here in 1912 of the International chamber of commerce at the invitation of the Boston organization. He congratulated those present upon the recent decision of The Hague tribunal, and said that if every point had been won by England we should still have reason for congratulation on the fact that this long drawn out controversy had been settled in a peaceful way.

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FLOTILLA OF LAKE BOATS.

Will Engage in Gill Net Fishing From This Port.

The water front habitues were treated to a surprise today when they observed a flotilla of small, but unique crafts coming up the harbor, and all kinds of conjectures were heard as to what they were and from whence they came. They steamed to the inner harbor and tied up to Lantz's wharf, where they were made fast.

The flotilla consisted of five gasoline crafts each resembling a houseboat. Their names and skippers were:

Eagle, Capt. E. J. Widerman.
Hope, Capt. Charles Anderson.
Mindora, Capt. Michael Shaaves.
Weasel, Capt. W. M. Harting.
Prince Olof.

Crafts Came From Michigan to Engage in Fishing.

To a Times representative Capt. Anderson who appeared as commodore of the squadron, said they came from Chalevax, Mich., and sailed from there August 27, via Lake Michigan, Strait of Macinaw, Lake Huron, St. Clair river, Lake St. Clair, Detroit river, Lake Erie, Erie Canal, Hudson river, through Long Island sound and around Cape Cod.

Their object he said was to fish out of this port this winter, as he had been here a while last year and got an insight into the fishing as conducted here.

These gasoline crafts are 40 feet long, 7 feet deep with house 10 feet beam and carry a crew of four men each. They will not use trawls, but gill nets each of which had 400 on board such as they use in the lake fishery. They will market their fish at this port, and sell to whoever pays the highest.

Capt. Anderson thought they could make a success of it from what he had seen here last year.

The men composing the crew are a fine looking set of active young fellows, and are mostly natives of the lake region, with one Nova Scotian sandwiched in.

As these little steamers lay at the Lantz wharf they attract much attention and a large number visited the wharf to look at the unique fleet that was about to invade the New England fisheries. Everyone wished them an abundant success.

Sept. 22.

MADE PROFITABLE MACKEREL HAUL.

Walter Davis, the crack fisherman of Monhegan, made a good haul of mackerel off that place on Monday which will net him and the two men with him a good round sum. He brought in 30 barrels of large mackerel, which at the prices now ruling should net him over \$1,200.

of the seven questions are decided in its favor. Of the remaining two, the tribunal has found against the contention of the United States concerning sovereignty in Newfoundland waters, but has held that regulations adopted by Newfoundland must be reasonable as defined in the award, and that neither Great Britain nor her colonies can be the sole judge of reasonableness, and under the provisions of the treaty of 1909 the award establishes a mode of procedure securing American fishermen against unfair legislation.

"Hereafter all regulations will require either the consent of the United States or the approval of the arbitral board before such regulations become effective. As to the other question, the award adopts a strict construction of the language of the treaty which is adverse to the contention of the United States, but the tribunal makes so fair and reasonable a recommendation to the governments concerning the matter that there is every reason to believe the governments will adopt the recommendation and thus end a controversy extending over three-quarters

of the century. The dissenting opinion without feeling that the decision upon each point has been based upon the most careful examination of the bearing of international law upon the subject matter, and the opinion itself will unquestionably pass into the body of that law just as a decision of the house of lords or of the supreme court of the United States forms part of the body of the law of Great Britain or the United States.

"Another cause for congratulation is the admirable spirit in which the decision is received by the legal representatives of both governments. The case itself from first to last, while vigorously and powerfully contested, has brought forth no single moment of altercation or personal recrimination or controversy. It has been a clean, hard fight over the subject matter and leaves not a single sting behind.

"The apparently cordial acquiescence on all sides in the result is in marked contrast to the situations existing after the awards of the Geneva tribunal, the Halifax commission and the Alaska boundary tribunal. No higher tribute can be paid to the judicial character and fairness of the

Mediterranean ports. If the story could be told no doubt many of the New England fortunes of today were founded on the fisheries of that period.

Dispute at Treaty of Ghent.

"After the war of 1812 it was claimed by Great Britain that these rights were abrogated under the principle of international law that all treaty obligations terminate with a declaration of war.

"John Quincy Adams, one of the American commissioners at Ghent, on the other hand, contended with characteristic vehemence that the American fishing rights under the treaty of 1783, did not rest on obligation or contract, but were received as a part of the partition of British empire in North America; that they were no more cancelled by the war of 1812 than were the boundaries of the United States changed, but that they subsisted through any war and could only be lost by the voluntary action of the government of the United States. The result was that the treaty of Ghent was signed without any fisheries article, the United States claiming and Great Britain denying everything.

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